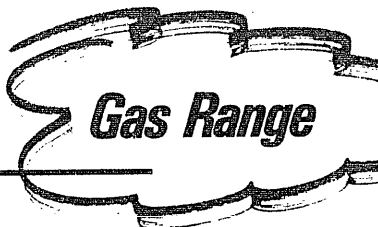




Use and Care Guide

JGBC15GEK
JGBC15GPK
JGBC17GEK



PUB#

49-4998

Has PROPOSITION 65 CHANGES

Contents

Anti-Tip Bracket	3, 5	Preheating	13
Appliance Registration	2	Roasting, Roasting Guide	14
Care and Cleaning	16-20	Shelves	11, 19
Control Panel	16	Thermostat Adjustment	21
Features	6, 7	Vent Duct	11
Flooring Under Range	5	Problem Solver	22
Leveling	5	Repair Service	23
Lift-Up Cooktop	16	Safety Instructions	2-5
Model and Serial Numbers	2	Surface Cooking	8, 9
Oven	10, 11	Burner Grates	16, 20
Air Adjustment	21	Burners	19, 20
Baking, Baking Guide	12, 13	Clock and Timer	9
Broiler Pan and Rack	19, 20	Control Settings	8
Broiling, Broiling Guide	15	Cookware Tips	9
Continuous Cleaning Care	17	Drip Pans	16, 20
Control Settings	11	Flame Size	8
Door Removal	19	Lighting Instructions	8
Light	11	Warranty	Back Cover
Lighting Instructions	10	GE Answer Center®	
Oven Bottom Removal	18	800.626.2000	

Standing Pilot
Models

JGBC15GPK

Electric Ignition
Models

JGBC15GEK
JGBC17GEK

GE Appliances

EFFDATE

01-13-89

49-4998

Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label located in the burner box under the cooktop. See page 6.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number _____

Serial Number _____

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 22. It lists causes of minor operating problems that you can correct yourself.

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.*
3. Extinguish any open flame.
4. Immediately call your gas supplier.

*Don't turn electric switches on or off because sparks may ignite the gas.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to three of these substances, namely benzene, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted ranges, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

• **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly-grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

• **Be sure all packing materials are removed from the range** before operating it, to prevent fire or smoke damage should the packing material ignite.

• **Locate range out of kitchen traffic path and out of drafty locations to prevent pilot outage (on models so equipped) and poor air circulation.**

• **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used.** Your range can be converted for use on either type of gas. See Installation Instructions.

• **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

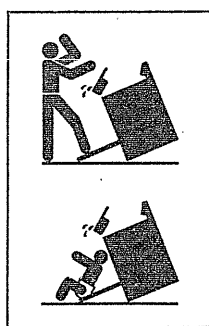
Using Your Range

• **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.

• **Don't allow anyone to climb, stand or hang on the door, broiler compartment or range top.** They could damage the range and even tip it over causing severe personal injury.

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

WARNING—All ranges



can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the

ANTI-TIP bracket supplied. To check if the bracket is installed and engaged properly, carefully tip the range forward to check if the ANTI-TIP bracket is engaged with the leveling leg.

If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the bracket when you push the range back.

• **Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**

• **Never wear loose fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.

• **Never use your appliance for warming or heating the room.** Prolonged use of the range without adequate ventilation can be hazardous.

• **Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

• **Do not store flammable materials in an oven or near the cooktop.**

• **Do not let cooking grease or other flammable materials accumulate in or near the range.**

• **When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F.** This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

Surface Cooking

• **Always use the LITE position when igniting top burners and make sure the burners have ignited.**

• **Never leave surface burners unattended at HIGH flame settings.** Boilover causes smoking and greasy spillovers that may catch on fire.

• **Adjust top burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.

• **Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting utensils. Do not use a towel or other bulky cloth in place of a pot holder.

(continued next page)


IMPORTANT SAFETY INSTRUCTIONS (continued)

- To minimize the possibility of burns, ignition of flammable materials, and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
- Always turn surface burner to **OFF** before removing utensil.
- Carefully watch foods being fried at **HI** flame setting.
- Never block the vents (air openings) of the range. They provide the air inlet and outlet which is necessary for the range to operate properly with correct combustion.
- Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- Use least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

- Use proper pan size—Avoid pans that are unstable or easily tipped. Select utensils having flat bottoms large enough to properly contain food avoiding boilovers and spillovers, but large enough to cover burner grate. This will both save cleaning and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.
- Use only glass cookware that is recommended for use on gas burners.
- Keep all plastics away from top burners.
- To avoid the possibility of a burn, always be certain that the controls for all burners are at **OFF** position and all grates are cool before attempting to remove the grate.
- When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.
- If range is located near a window, do not use long curtains which could blow over the top burners and create a fire hazard.
- When a pilot goes out, (on models so equipped), you will detect a faint odor of gas as your signal to relight pilot. When relighting pilot, make sure burner controls are in **OFF** position and follow instructions described on following pages to relight.
- If you smell gas, and you have already made sure pilots are lit, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Baking, Broiling and Roasting

- Do not use oven for a storage area.
- Stand away from the range when opening the door of a hot oven. The hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep oven free from grease buildup.
- Place oven shelves in desired position while oven is cool.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.
- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.
- When using cooking or roasting bags in oven, follow the manufacturer's direction.
- Use only glass cookware that is recommended for use in gas ovens.
- Always remove broiler pan from broiler compartment as soon as you finish broiling. Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.



- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

- Make sure broiler pan is in place correctly to reduce the possibility of grease fires.

- If you should have a grease fire in the broiler pan, turn off oven, and keep drawer closed to contain fire until it burns out.



Cleaning Your Range

- Clean only parts listed in this Use and Care Book.

- Keep range clean and free of accumulations of grease or spillovers which may ignite.

If You Need Service

- Read "The Problem Solver" on page 22 of this book.



- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Flooring Under the Range

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl. When moving the range on this type of flooring, use care.

Do not install the range over kitchen carpeting unless you place an insulating pad or sheet of 1/4-inch-thick plywood between the range and carpeting.

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood or similar material to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

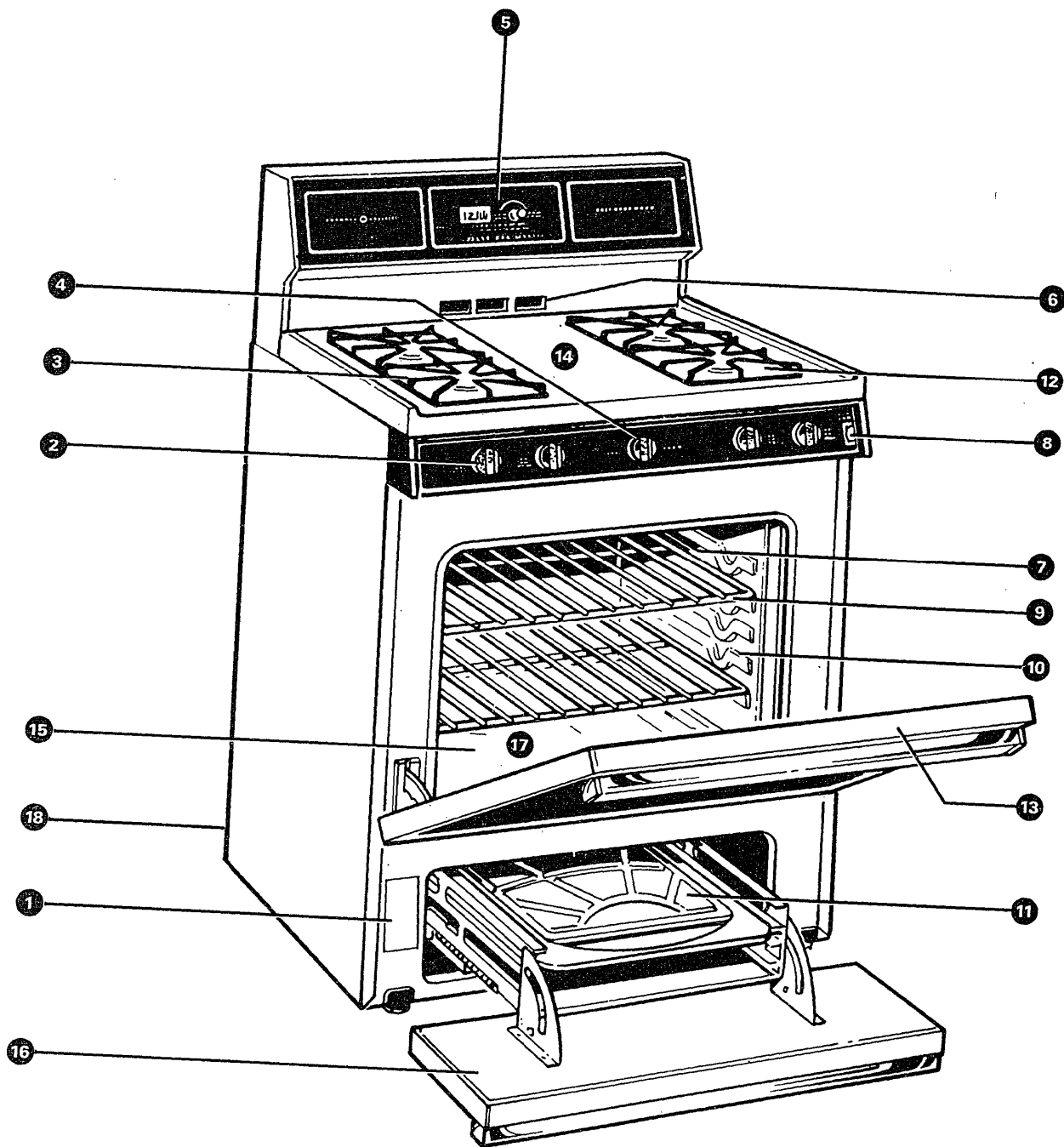
Leveling the Range

Leveling legs are located on each corner of the base of the range.

Your range must be level in order to produce proper cooking and baking results. After it is in its final location, place a level horizontally on an oven shelf and check the levelness front to back and side to side. Level the range by adjusting the leveling legs or by placing shims under the corners as needed.

One of the rear leveling legs will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling leg that is to be installed into the ANTI-TIP bracket.

Features of Your Range



JGBC15GPK with Standing Pilot Ignition
JGBC15GEK with Automatic Pilotless Ignition
JGBC17GEK with Automatic Pilotless Ignition

Feature Index	See page	JGBC15GPK JGBC15GEK JGBC17GEK
1 Model and Serial Numbers	2	•
2 Surface Burner Controls	8	4
3 Surface Burners and Grates	16, 19	4
4 Oven Temperature Control	11	•
5 Clock and Timer	9	Digital
6 Oven Vent	11	•
7 Oven Interior Light	11	•
8 Oven Light Switch (lets you turn interior oven light on and off)	11	•
9 Oven Shelves (easily removed or repositioned on shelf supports)	11, 19	2
10 Oven Shelf Supports	11	•
11 Broiler Pan and Rack	19, 20	•
12 Chrome Plated Drip Pans	16, 20	•
13 Removable Oven Door (easily removed for oven cleaning)	19	•
14 Lift-Up Cooktop (locks in up position to simplify cleaning underneath)	16	•
15 Removable Oven Bottom	18	•
16 Broiler Drawer	19	•
17 Continuous-Cleaning Oven Interior	17	•
18 Anti-Tip Bracket (see Installation Instructions)	3, 5	•

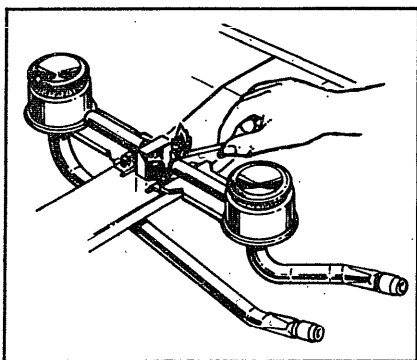
Surface Cooking

Lighting Instructions

Standing Pilot Model JGBC15GPK

The surface burners on these ranges have standing pilots that must be lit initially. To light them:

1. Be sure surface burner control knobs are in the OFF position.
2. Remove the grates and lift the cooktop up (see page 16).



3. Locate the two pilot ports and light each of them with a match.
4. Lower the cooktop. Your surface burners are now ready for use.

Electric Ignition Models

JGBC15GEK JGBC17GEK

Surface burners on these ranges are lighted by electric ignition, ending the need for standing pilots with constantly burning flames.

In case of a power outage, you can light the pilotless ignition surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. Use extreme caution when lighting burners in this manner.

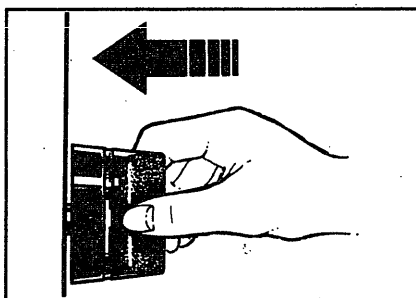
Surface burners in use when an electrical power failure occurs will continue to operate normally.

Surface Burner Controls

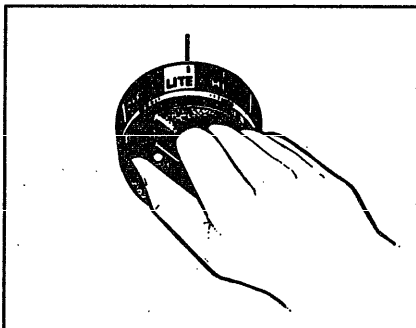
The knobs that turn the surface burners on and off are located on the lower control panel in front of the burners.

The two on the left control the left front and left rear burners. The two on the right control the right front and right rear burners.

To Light a Surface Burner



Push the control knob in and turn it to LITE. On electric ignition models, you will hear a little clicking noise—the sound of the electric spark igniting the burner.



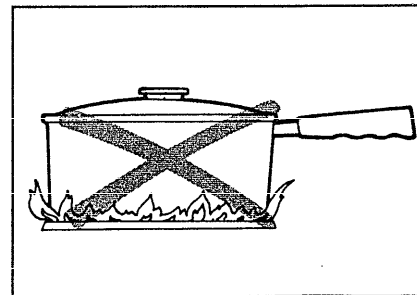
After the burner ignites, turn the knob to adjust the flame size.

Note:

- Do not operate a burner for extended periods of time without having cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Check to be sure the burner you turned on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

How to Select Flame Size

The flame size on a gas burner should match the cookware you are using.



NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handles.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious, rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Clock and Timer

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny new. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

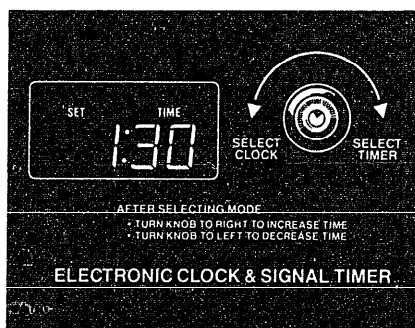
Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

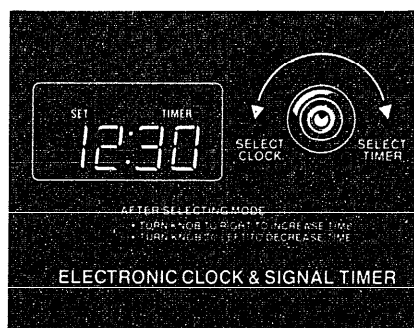
Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if used at medium heat as the manufacturer recommends.

Digital Clock



To set the Clock, turn the knob to the left until the words SET TIME appear in the display. Then turn the knob in either direction until the correct time is displayed. After a slight pause, time is set.

Timer



To set the Timer, turn the knob to the right until the words SET TIMER appear in the display. Then turn the knob in either direction until the desired time (minutes and seconds) is displayed. The timer will start counting down.

To cancel the timer, turn the knob in either direction until 0:00 appears in the display.

At the end of the timer operation, after the 3 beeps, the display returns to time of day automatically. During the timer function, the display flashes back to the time of day every 10 seconds.

Using Your Oven

Lighting Instructions

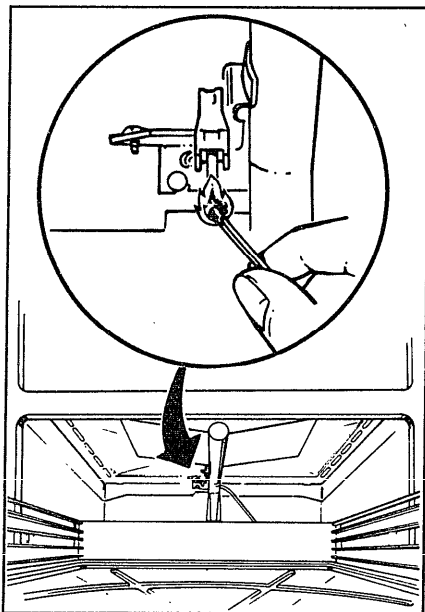
Standing Pilot Model

JGBC15GPK

These ranges have a standing oven pilot port that must be lit initially.

To light the oven pilot port:

1. Be sure OVEN TEMP knob is in the OFF position.
2. Open the broiler drawer and pull the drawer down flat. Put the broiler pan in the lowest position and slide the drawer back into the range. This will make it easier for you to reach inside the broiler compartment.



3. Find the oven pilot port at the back of the broiler compartment. The long tube, running from front to back, is the oven burner. The pilot port is at the back, about one inch below the burner.
4. Using a long match or match holder, reach in and light the oven pilot.

To light the oven burner:

Turn the OVEN TEMP knob to the desired temperature.

Power outage? An electrical power failure will not affect a lighted standing oven pilot.

Lighting Instructions

Electric Ignition Models

JGBC15GEK

JGSC17GEK

The oven pilot on these ranges is lighted by electric ignition.

To light the burner, turn the OVEN TEMP knob to the desired temperature. The burner should light within 60 seconds. You will hear a little clicking noise—the sound of the electric spark igniting the burner.

Power outage?

Although the oven/broiler burner on these ranges will not self-light in the event of an electrical power outage, a burner in use when an electrical power failure occurs will continue to operate normally. COOKTOP

To light the oven pilot during an electrical power outage, carefully follow the steps below.

1. Be sure OVEN TEMP knob is in the OFF position.
 2. Open both the oven and broiler doors and wait 5 minutes to allow any pilot gas to dissipate.
 3. Unplug the range from the wall outlet, turn off the circuit breaker, or remove the fuse to avoid accidental ignition of the oven if electric power is restored while you are lighting the pilot.
 4. Put the broiler pan in the lowest position.
 5. Locate the oven pilot assembly by looking into the broiler opening. The pilot is at the back of the broiler compartment, on the left side of the burner.
- Note:** The oven must be at room temperature before you should attempt to light the oven pilot manually.
6. Turn the OVEN TEMP knob to the desired temperature setting.
 7. Light the pilot with a match and withdraw your arm immediately because the oven burner may light in as little as 20 seconds.
 8. Close the oven and broiler doors.

Note: It is necessary to light the pilot manually each time the oven is used during a power outage.

Oven Temperature Control

The OVEN TEMP control is located on the control panel on the front of the range (see page 6).

Simply turn the knob to the desired cooking temperatures, which are marked in 25°F. increments on the dial. It will normally take 60 seconds before the flame comes on.

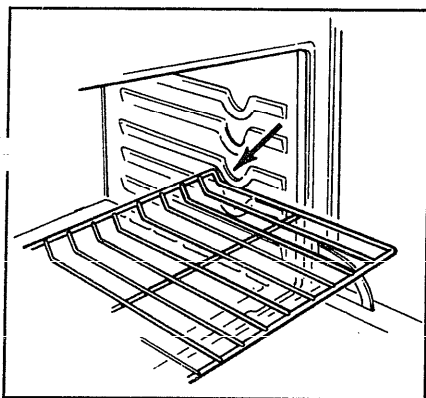
After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Oven Light

(on models so equipped)

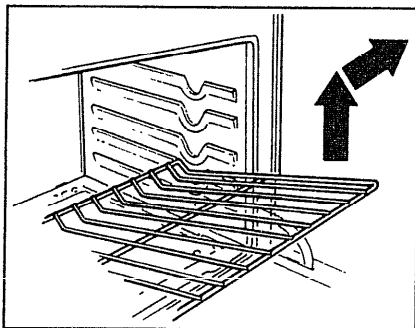
Use the switch on the control panel to turn the light on and off.

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

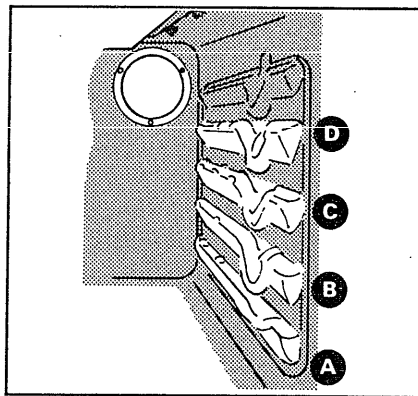


To remove the shelves from the oven, pull them toward you, tilt front end upward and pull them out.

To replace, place shelf on shelf support with stop-locks (curved extension under shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions

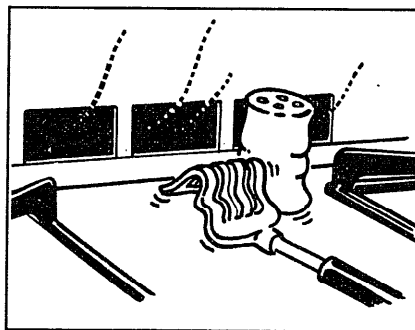
The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



Oven Vents

The oven is vented through duct openings at the center rear of the range, (see page 6). Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- Vent openings and nearby surfaces may become hot. Do not touch them.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.



- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.

Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. To prevent this, open the oven door for the first minute of oven heat-up to let the moist air out.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven.
2. Close oven door. Turn OVEN TEMP knob to desired temperature. Preheat oven for at least 15 minutes if preheating is necessary.
3. Place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.

If cooking on two shelves at the same time, place shelves about 4 inches apart and stagger food on them.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn OVEN TEMP knob to OFF and remove food.

Preheating

Preheating is very important when using temperatures below 225°F. and when baking foods such as, biscuits, cookies, cakes and other pastries.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- If moisture is not noticeable on the front of the oven door when first turning on the oven, leave the door ajar for a few minutes or until the oven is warm.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. Do not place foil on the oven bottom.

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Oven too full; avoid overcrowding.
- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.
- Incorrect pan size.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

1. Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 15 minutes.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

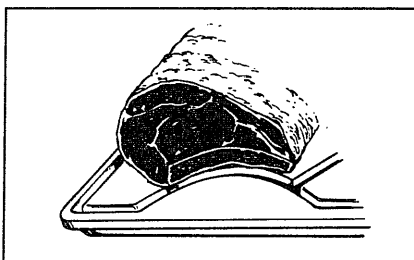
3. Dark or non-shiny finishes, also glass and Pyroceram® cookware, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	B	400°-425°	20-30	Decrease about 5 minutes for muffin mix.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass gives deepest browning.
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	
Plain rolls	Shiny Oblong or Muffin Pans	B	375°-425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pans	B	350°-375°	20-30	
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	Paper liners produce more moist crusts.
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Use 300°F. and Shelf B for small or individual cakes.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	If baking four layers use shelves B and D.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25 to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	Reduce temperature to 300°F. for large custard.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B	325°-350°	15-25	To quickly brown meringue use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	45-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	13-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal	A, B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

Roasting

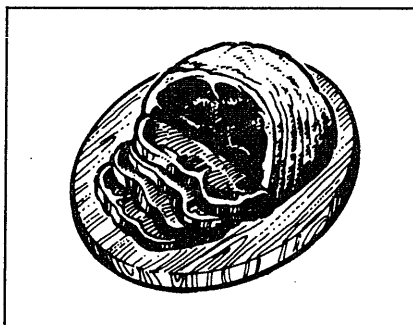
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these steps:

Step 1: Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Turn OVEN TEMP to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat			3 to 5-lbs.	6 to 8-lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-35 35-39 39-45	18-25 25-31 31-33	130°-140° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	325°	To Warm:	18-23 minutes per lb. (any weight)		115°-125°
Ham, raw	325°	Well Done:	Under 10 lbs. 27-35	10 to 15-lbs. 24-27	170°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above.					
Poultry			3 to 5-lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	30-35		185°-190°
Turkey	325°	Well Done:	10 to 15-lbs. 16-22	Over 15 lbs. 13-19	In thigh: 185°-190°

Broiling

Broiling is cooking food by direct heat from above the food. Your range has a convenient compartment below the oven for broiling. It also has a specially designed broiler pan and rack that allow dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

Distance from the heat source may be changed by positioning the broiler pan and rack on one of three shelf positions in the broiler compartment—A (bottom of broiler compartment), B (middle) and C (top).

Both the oven and broiler compartment doors should be closed during broiling.

How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through both about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8-inch thick.
2. Remove broiler pan and rack from broiler compartment and place food on rack.
3. Pull out drawer and position broiler pan in compartment. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
4. Close broiler door and, for most foods, turn OVEN TEMP knob to BROIL. Note: Chicken and ham are broiled at 450° in order to cook food through without over-browning it.
5. Turn most foods once during cooking; (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.
6. Turn OVEN TEMP knob to OFF. Remove broiler pan from compartment and serve food immediately. Leave pan outside compartment to cool.

Broiling Tips

• Use tongs to turn meat over—pierced meat loses juices.

• Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

Broiling Guide

Food	Quantity and/or Thickness	Broil Position	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	B	3½	3	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	B	8-9	6-7	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare	1-in. thick	B	9	7	Steaks less than 1-in. cook through before browning. Pan frying is recommended. Slash fat.
Medium	(1-1½ lbs.)	B	12	5-6	
Well Done		B	13	8-9	
		B	15	12-14	
Rare	1½-in. thick	B, C	10	6-7	Slash fat.
Medium	(2-2½ lbs.)	B	15	12-14	
Well Done		B	25	16-18	
Chicken (450°)	1 whole (2 to 2½-lbs.), split lengthwise	A	30-35	25-30	Reduce times about 5 to 10 min. per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first and broil with door closed.
Bakery Products					
Bread (Toast) or Toaster Pastries	2-4 slices	C	2-3	½-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
English Muffins	1 pkg. (2) 2-split	C	3-5		
Lobster tails (6 to 8-oz. each)	2-4	B	13-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	B, C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham slices (450°) Precooked	1-in. thick	B	8	8	Increase times 5-10 min. per side for 1½-in. thick or home cured.
Pork chops	2 (½ in.)	B	10	4-5	Slash fat.
Well Done	2 (1-in. thick), about 1 lb.	B	13	9-12	
Lamb chops					
Medium	2 (1 inch) about 10-12 oz.	B	8	4-7	Slash fat.
Well Done		B	10	10	
Medium	2 (1½ inch), about 1 lb.	B	10	4-6	
Well Done		B	17	12-14	
Wieners, similar precooked sausages, bratwurst	1-lb. pkg. (10)	B, C	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-in. pieces.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

IF YOUR RANGE HAS ELECTRIC IGNITION, BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF IT.

Outer Painted Finish

When the range is cool, wash the top, front and, if exposed, the sides with mild soap and water. Never use any harsh abrasives or cleaning powders that may scratch or mar the painted surface. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

Porcelain Cooktop

There are a number of precautions you can take to avoid marring the porcelain enameled surface of the cooktop and prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to set, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface. We recommend a cleanser such as "Soft Scrub" brand.

Control Panel

It's a good idea to wipe the control panel clean after each use of the oven. For a more thorough cleaning, the knobs can be removed by pulling them off the knob stems. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish.

Brushed Chrome Finish (on models so equipped)

Clean the brushed chrome top with warm, soapy water or an all-purpose household cleaner and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. A good appliance wax will help protect this finish.

Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.

To make cleaning easier, the cooktop may be lifted up.

To raise the cooktop:

1. Be sure burners are turned off.
2. Remove the grates and, on models so equipped, the drip pans.
3. Grasp the two front burner wells and lift up.

Dual support rods on some models will hold the cooktop up while you clean underneath it. Other models have a single support rod.

After cleaning under the cooktop with hot, soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

Burner Grates

Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're locked into position over the burners.

To get rid of burned-on food, soak the grates in a slightly diluted liquid cleaner.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Drip Pans

(on models so equipped)

Remove the grates and lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleaner or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot soapy water. Rinse with clean water and polish with a clean, soft cloth.

Special Care of Continuous-Cleaning Oven Interior

The Continuous-Cleaning oven cleans itself while cooking. The inside of the oven—top, sides and back—is finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleaners and/or the use of oven sprays will cause permanent damage.

The special coating is a porous ceramic material which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys, and sub-surface “tunnels.” This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish it is dispersed and is partially absorbed. This spreading action increases the exposure of oven soil to heated air, and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear which cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures.

The special coating is not used on oven shelves. Shelves should be cleaned *outside the oven* to avoid damage to the special coating inside the oven.

To Clean the Continuous-Cleaning Oven:

1. Let range parts cool before handling. We recommend rubber gloves be worn when cleaning.
2. Remove shelves and cookware.
3. Soil visibility may be reduced by operating the oven at 400°F. Close the door and turn OVEN TEMP knob to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent.

REMEMBER: DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. **DO NOT TOUCH. LET THE RANGE COOL BEFORE REPLACING OVEN SHELVES.**

4. If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths, or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog, and mar the porous surface and reduce its ability to work.

Do not scrape the porous surface with a knife or spatula—they could permanently damage it.

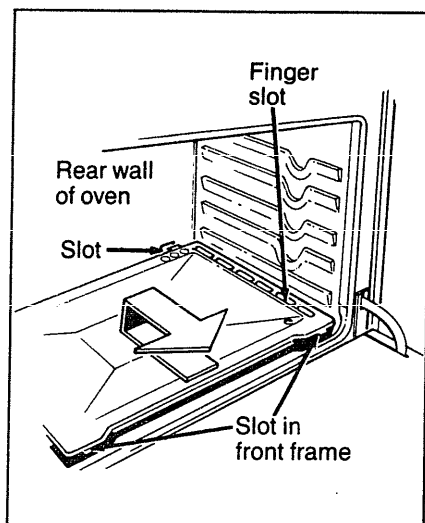
The oven bottom and the inside of the oven door have a porcelain enamel finish. The door lifts off and the bottom comes out for cleaning away from the continuous-cleaning oven.

(continued next page)

Care and Cleaning (continued)

Removable Oven Bottom

The oven bottom can be removed to make cleaning easier.



To remove:

1. Grasp oven bottom at finger slots on each side.
2. Lift front edge of oven bottom enough to raise tabs from slots in front frame.
3. Push oven bottom back about 1/4" to release flange from front frame, then pull out.

To replace the oven bottom:

1. Slide oven bottom into oven so rear tabs fit into slots in rear wall of oven.
2. Grasp oven bottom at finger slots and push it back and then down to hook the flange under the front frame.
3. Fit front tabs into slots in front frame.

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acid in content such as milk, tomato or sauerkraut, and sauces with vinegar or lemon juice, may cause pitting and damage to the porcelain enamel surface.

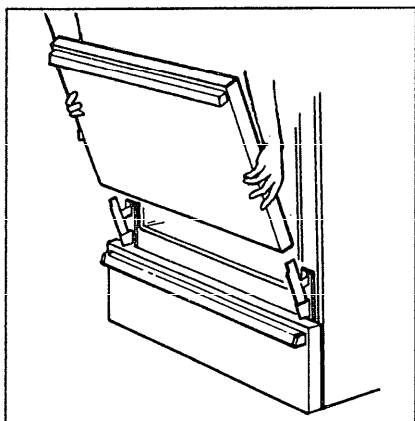
To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any boilovers. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom allow the oven to cool first. You can clean the bottom with soap and water, a mild abrasive cleanser, soap-filled abrasive pads or caustic oven cleaner following manufacturer's directions.

Care and Cleaning (continued)

Lift-Off Oven Door

The oven door is removable to make the interior more accessible.



To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

Note: Be careful not to place hands between the spring hinge and the oven door frame as the hinge could snap back and pinch fingers.

Wash with hot, soapy water. For stubborn spots, use a solution of vinegar and water. Do not immerse the door in water.

To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

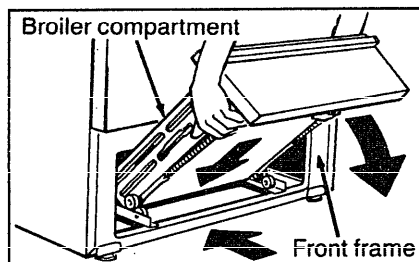
Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a dry cloth. To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Broiler Drawer

To remove:

1. When broiler is cool, remove rack and pan.



2. Pull the broiler drawer out until it stops, then push it back in about one inch.

3. Grasp handle, lift and pull broiler drawer out (lift the rollers located under the drawer over the roller guide stops in the range).

To replace:

1. Put the rollers under the broiler drawer behind the roller guide stops in the range.
2. Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.

Broiler Pan & Rack

After broiling, remove the broiler rack and carefully pour off the grease. Wash and rinse the rack in hot, soapy water.

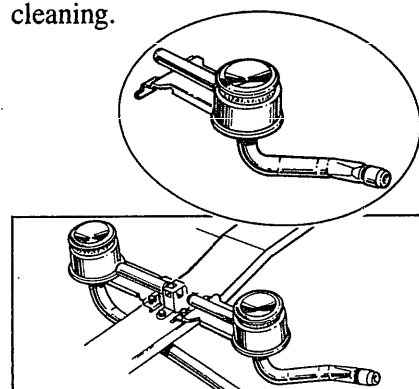
If food has burned on, sprinkle the rack while hot with detergent and cover with wet paper towels or a dish cloth. That way, burned-on foods will soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the oven or broiler compartment.

Range Top Burners

The holes in the burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the burners routinely and especially after bad spillovers which could clog these holes. Burners lift right out for cleaning.



Note: A screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw. Tilt the burner to the right to release its two tabs from slots in the burner support and move the burner toward the back of the range. This disengages it from the gas valve at the front of the range, and it lifts out easily.

To remove burned-on food, soak the burner in a solution of a product used for cleaning the inside of coffee makers. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water or a mild abrasive cleanser and a damp cloth.

Before putting the burner back, dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

Cleaning Guide

Note: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in broiler compartment to cool.) Sprinkle detergent on rack and pan. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: Clean pan and rack in dishwasher.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range.
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Clean outside of cooled black glass door with a glass cleaner that does not contain ammonia. Wash glass control panel with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.
Metal, including Side Trims, Trim Strips and Brushed Chrome Cooktop	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Cooktop*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	<p>Avoid cleaning powders or harsh abrasives which may scratch the enamel. We recommend "Soft Scrub" brand cleanser.</p> <p>If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse.</p> <p>For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.</p>
Painted Surfaces (door front, broiler drawer front, side panels)	<ul style="list-style-type: none"> • Soap and Water 	Use a mild solution of soap and water and a soft cloth. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Shelves	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Shelves can be cleaned by hand using soap and water. Rinse thoroughly to remove any soap after cleaning.
Surface Burner Grates	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad (Non-metallic) 	Lift out when cool. Soak 5 to 10 minutes if desired in warm solution of dishwasher detergent. Scour with materials mentioned here to remove burned-on food particles.
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic) 	Clean as described below or in dishwasher. Wipe drip pans after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.
Surface Burners	<ul style="list-style-type: none"> • Solution for Cleaning Inside of Coffee Makers • Soap and Water • Mild Abrasive Cleanser • Damp Cloth 	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see page 19) and soak them for 20 to 30 minutes in solution of hot water and product for cleaning inside of coffee makers, such as Dip-It brand. If soil does not rinse off completely, scrub burners with soap and water or a mild abrasive cleanser and a damp cloth. Dry burners in a warm oven for 30 minutes before returning them to the range.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration, so should be wiped up immediately (blotted up if in Continuous-Cleaning oven). Take care not to touch hot portion of oven. When surface is cool, clean and rinse. CAUTION: Light bulbs can get warm enough to break if touched with moist cloth. When cleaning, avoid warm lamp.

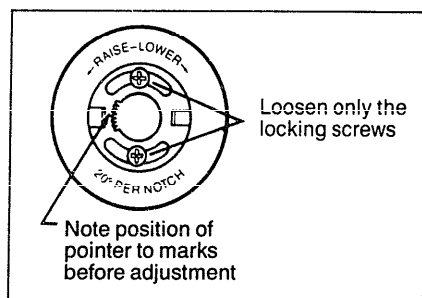
Minor Adjustments You Can Make

Oven Thermostat Adjustment

The temperature control in your new oven has been carefully adjusted to provide accurate temperatures. However, if this oven has replaced one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes because oven temperature controls have a tendency to "drift" over a period of years.

Before attempting to have the temperature of your new oven changed, be sure you have followed the baking time and temperature of the recipe carefully. Then, after you have used the oven a few times and you feel the oven is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN TEMP knob.

Pull the knob off the shaft and look at the back side. There is a disc in the center of the knob skirt with a series of marks opposite a pointer.



Note to which mark the pointer is pointing. To make an adjustment, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the skirt to the knob. Hold the knob blade in one hand and the outer skirt in the other hand.

To raise the oven temperature, move the pointer in the direction of the arrow for RAISE. To lower the temperature, move the pointer in the direction of arrow for LOWER. Each mark will change the oven temperature approximately 20°F.

We suggest that you make the adjustment one mark from the

original setting and check oven performance before making any additional adjustments.

After the adjustment is made, press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

Note: After an adjustment has been made to the OVEN TEMP knob, OFF and BROIL will not line up with the indicator mark on the control panel as they previously did. This condition is normal and will not create a problem.

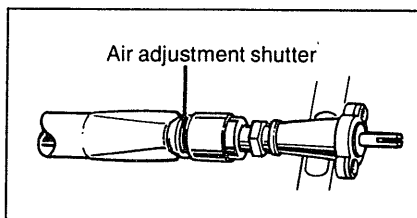
Surface Burner Air Adjustment Shutters

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

When the right amount of air flows into the burner, the flame will be steady, relatively quiet and have approximately 3/4" sharp blue cones. This is usually the case with factory preset shutter settings.

With too much air, the flame will be unsteady, possibly won't burn all the way around, and will be noisy, sounding like a blowtorch.

With not enough air, you won't see any sharp blue cones in the flame, you may see yellow tips, and soot may accumulate on pots and pans.



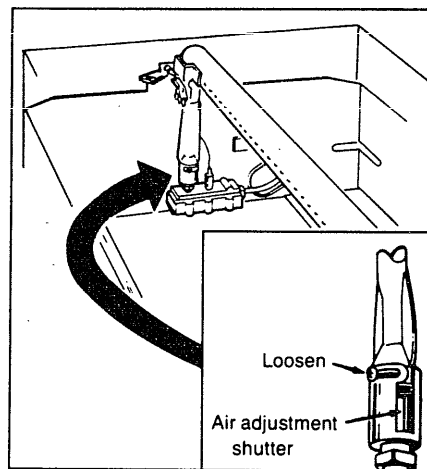
The air adjustment shutters set on the hood of the valves and are positioned on the burner tubes by friction fit.

To adjust the flow of air to the burners, apply a blade-type screwdriver against the friction-fit shutters and push to adjust the shutters, allowing more or less air into the burner tubes as needed.

Oven Burner Air Adjustment Shutter

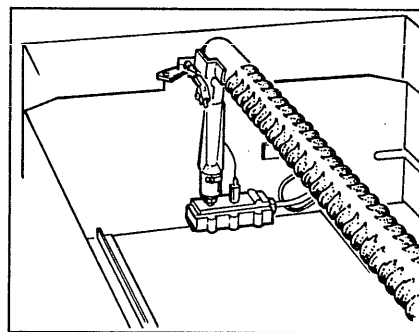
The air adjustment shutter for the oven burner regulates the flow of air to the flame.

The shutter for the oven burner is near the back wall of the oven behind the broiler drawer.



To reach the shutter, remove the broiler drawer (page 19).

To adjust the flow of air to the burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



To determine if the burner flame is proper, light the burner. The flame should have 1/2" to 3/4" blue cones with no yellow tipping, and should not extend out over the baffle edges.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
TOP BURNERS DO NOT LIGHT	<ul style="list-style-type: none">• Pilots are not lit. On models with standing pilot, remove or lift cooktop and hold lighted match next to pilot opening between front and rear burners. On models with electric ignition, make sure electrical plug is plugged into a live power outlet.• Burner holes on side of burner may be clogged. Remove and clean them.• Burners may not be fitted correctly onto the mounting brackets. Remove and reinstall them properly.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none">• Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything.• Aluminum foil being used improperly in oven.• Oven vent blocked on top of range.• Incorrect cookware being used. Check each cooking section for cookware tips or recommendations.• Oven bottom not securely seated in position.• OVEN TEMP knob set incorrectly or not turned on.• Check common baking, roasting and broiling problems on pages 12-15.
CLOCK DOES NOT WORK	<ul style="list-style-type: none">• Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON (on models so equipped)	<ul style="list-style-type: none">• Bulb may be loose or burned out.• Electrical plug must be plugged into a live power outlet.
STRONG ODOR	<ul style="list-style-type: none">• Improper air/gas ratio in oven. Adjust oven burner air shutter.

If you need more help...call, toll free:

GE Answer Center®

800.626.2000

consumer information service

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Dwg. No. 164D1352P237

Pub. No. 49-4998

Part No. MNL106

JGBC15GF
JGBC15GEK
JGBC17GEK